

**(19) World Intellectual Property
Organization
International Bureau**



(43) International Publication Date
3 February 2005 (03.02.2005)

PCT

(10) International Publication Number
WO 2005/009188 A1

(51) International Patent Classification⁷: **A47J 43/04**

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(21) International Application Number:
PCT/KR2004/001376

(22) International Filing Date: 9 June 2004 (09.06.2004)

(25) Filing Language: Korean

(26) Publication Language: English

(30) **Priority Data:**
10-2003-0051085 24 July 2003 (24.07.2003) KR

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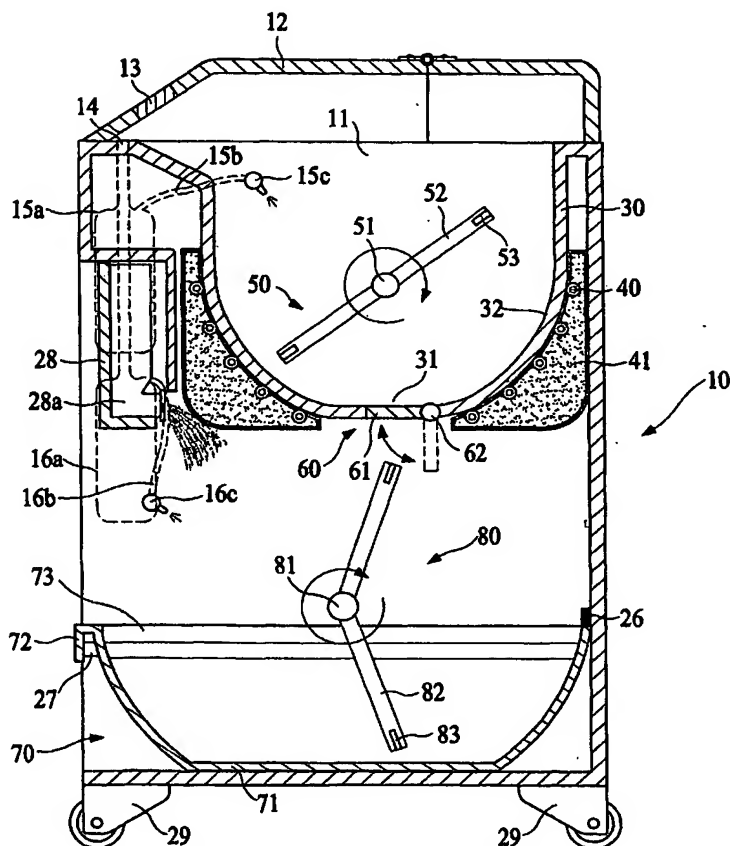
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(81) Designated States (*unless otherwise indicated, for every kind of national protection available*): AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KZ, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW.

(84) Designated States (unless otherwise indicated, for every kind of regional protection available): ARIPO (BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PL, PT, RO, SE, SI,

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(54) Title: ROASTER FOR SEASONING MARINE ALGAE



(57) Abstract: The present invention relates to a roaster for seasoning marine algae having objects of maintaining seaweed's original flavor and taste by preventing seasonings and raw material from sticking to the inner surface of a frying portion while its operation; making easy the cleaning of the roaster after operation; minimizing extra work generated by changing the inner frying portion; and improving the quality of the operation by decreasing the height of the roaster.



SK, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).

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Published:

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